

Spinach, Salmon & Dill Quiche

110–120 Min

Ingredients 8 Portions

= Kotányi Produkte

Crust	
185 g	All-purpose flour
0.5 tsp	Himalayan Salt
100 g	Cold butter, cut into 1 cm cubes
3 tbsp	Cold water
Filling	
100 g	Baby spinach
3	Eggs
375 ml	Cooking cream
120 g	Sour cream
0.25 tsp	Himalayan Salt
	Pinch of black pepper
1 tbsp	Dill Fronds, Chopped
200 g	Salmon fillet, cut into 4 cm pieces
75 g	Grated Gouda cheese

Preparation

1. Place the flour, salt and butter in a food processor. Pulse about 10 times, or until the mixture resembles breadcrumbs. Add the water and pulse a few more times until the dough comes together.Shape the dough into a disc, wrap in plastic wrap and refrigerate for 1 hour.
2. Preheat the oven to 200°C. Lightly flour a work surface, unwrap the dough and roll it out into a 27 cm circle. Transfer it to a 23 cm quiche tin. Press the dough into the edges and trim off any excess.
3. Line the crust with baking paper and fill with rice or dried beans. Bake for 15 minutes. Remove from the oven, take out the paper and weights, then return to the oven for another 8 minutes.
4. Reduce the oven temperature to 180°C. Lightly sauté the baby spinach in a pan with a little oil. In a bowl, whisk together the eggs, cream, dill, salt and pepper. Stir in the cheese and spinach.
5. Pour the filling into the crust and arrange the salmon pieces on top. Bake for 40 minutes. Let stand for 10 minutes before removing from the tin and slicing.